Hollywood news

By MARY BAGBY

For unto us a child is born, unto us a son is given, and the government shall be upon his shoulders; and his name shall be called Wonderful, Counselor, The Mighty God, The Everlasting Father, The Prince of Peace. (Isaiah 9:6)

Greetings At Christmas
This friendly Christmas greeting
comes to you today
With love and all good wishes
For happiness always
For blessed days to follow, The best
one of the year
Enriched by loving kindness and
fellowship sincere.
A Merry Christmas To You!
May the joy within your heart
For the year that's just beginning
Be just a happy start (Copied from Sunshine magazine)

We are glad to hear Mrs. Scott Sheets returned home Saturday, Dec. 24 from the hospital. We wish for her a very speedy recovery.

We were very sorry to hear of the death Thursday night of Mrs. Charles Torrence's brother, Mr. Earl Williams of Lynchburg. Mrs. Torrence recently lost a nephew, Mr. James Bondurant of Lynchburg. Our sincere sympathy is with each of their love ones.

Mr. and Mrs. James Conner had all their children, Mrs. Lave Torrence and Mrs. Mabel Ferguson as their supper guests Saturday night, Christmas Eve.

Mr. Andy Davis and daughter Robin and Mr. Davis' mother, Mrs. Phyliss Davis of Scottsville visited Mrs. Mary Bagby Friday morning.

Calling in the Bagby home last week were Delorious Franklin and son, Kenneth Stuart, Shirley Franklin, Jim and Virgie Woodall, Jimmie and Betty Drinkard, Wayne Ferguson, Alfred Almond, Mac Coleman, Harry Jenkins and David Repass and Mr. and Mrs. Frank Schampel. Calling in this home Saturday were Shirley Carson, Dawn Deaner, Bobby Smith, Darlene Godsey, Mr. R. G. Austin, Katherine Wingfield, Thomas and Lisa Woodall.

Dinner guests Saturday, Christmas Eve, of Mrs. Madeline Inge were Mr. and Mrs. Edwin Schampel, Mr. and Mrs. Arnald Childers, Mr. and Mrs. Henry Covington, Mr. Nat Ferguson, Mr. and Mrs. Frank Inge, Scott and Dana Inge, Mr. and Mrs. Sam Inge, Mrs. Katherine Wingfield and daughter, Julia.

Mr. and Mrs. L. H. Watson, Sr., of Waynesboro, visited Mr. and Mrs. Alfred Almond last week.

Mrs. Ioan R. Mayberry and Mr. and Mrs. Ryland Mayberry, of Newport News, spent the holiday weekend with Mr. and Mrs. Kenneth Deaner and family, of Appomattox, and Mr. and Mrs. Roy St. John, of Charlotte Court House.

Mr. and Mrs. Kenneth Deaner had as their dinner guests Christmas Eve Mrs. Ioan Mayberry, Mr. and Mrs. Ryland Mayberry, Mr. and Mrs. Billy Franklin and Kenneth Stuart, Miss Dawn Deaner and Mr. Bobby Smith.

Mr. and Mrs. Richard Seay and family were host to a Christmas Eve dinner Saturday evening. Those attending were Mr. and Mrs. W. O. Slagle, Mr. and Mrs. William Slagle and family, Mr. and Mrs. Donald Webb, Matthew, Mr. Steve Cawthorn, Mr. and Mrs. James Miller, Mr. Roger Slagle'and son, Kevin and Mr. and Mrs. Bill Reid and friend, of Buckingham.

Mr. and Mrs. Bill Watson and family had as their dinner guests Christmas Eve night Mr. and Mrs. Willie Watson, Mr. and Mrs. George Watson, of Arizona, Mr. Bobby Watson and son, of Florida, Mr. and Mrs. Larry Justis and son, Jason, Mrs. Katherine Wingfield and Miss Julia Wingfield.

Visiting Mrs. Mary Bagby Friday night to see her open her Christmas gifts were Thomas, Ruby, Lisa Woodall, Katherine and Julia Wingfield, Delorious Deaner, Madeline Inge, Bill, Mary Ellen, William and April Watson. Mrs. Bagby served refreshments to her guests.

Mrs. Bagby wishes to thank each one for all the lovely gifts, food, money, cards, phone calls and visits. May God richly bless each of you for all your kindness.

Mrs. Ruby Woodall and Mrs. Thelma Conner were among others visiting Mrs. Edna Covington, of Spout Spring Nursing Home last week.

Mr. and Mrs. Dean Sheets, of Ohio, are spending the Christmas holidays with Mr. Sheet's parents, Mr. and Mrs. Scott Sheets.

Mrs. Bettie Woodson and Mr. and Mrs. Seaborn Adamee are visiting Mrs. L. L. Webb and Miss Joyce Webb and other relatives during the holidays.

Luncheon guests Christmas Day of Katherine and Julia Wingfield were Mr. and Mrs. Thomas Woodall and Lisa Supper guests Sunday night in this home were Mr. and Mrs. Bill Watson, William and April Watson. They served supper to Mrs. Mary Bagby at her home

Mr. and Mrs. Henry Covington had all their children and grandchildren as their dinner guests Christmas day.

Mr. and Mrs. J. A. Woodall had their children and grandchildren for Christmas Eve dinner Saturday.

Mr. and Mrs. Ted Farmer and children, Mr. and Mrs. Mack Coleman, Jr. and children and Mr. and Mrs. Donald McIntire were dinner guests Sunday of their parents, Mr. and Mrs. Mack Coleman.

Mr. and Mrs. Alfred Almond had all their children and grandchildren as their supper guests Sunday night.

Mr. Calvin Smith and son, Tommie Smith and Mrs. Vickie Godsey and daughter visited Mr. and Mrs. Robert Coleman Sunday. Congratulations to Mr. and Mrs. Coleman. They celebrated their 66th anniversary Saturday, Dec. 24.

Mrs. L. L. Webb, Miss Joyce Webb, Mrs. Bettie Woodson and Mr. and Mrs. Seaborn Adamee were guests Friday night of Mr. and Mrs. Bill Stanley for an oyster supper.

Mr. and Mrs. Seaborn Adamee, Mrs. Bettie Woodson, Miss Gladys Morris and Mr. Bruce Morris were dinner guest Sunday of Annie and Joyce Webb.

Mr. and Mrs. Sam Inge were dinner guest Sunday of his mother, Mrs. Madeline Inge, Beth, Becky and Sonny Caldwell and Billy Hopkins visited Mrs. Inge Saturday night.

Mr. and Mrs. Elliott Torrence were supper guests Saturday night of Mr. and Mrs. Hunt Hamilton and dinner guest Sunday of Mrs. Nellie Beale and Miss Yvonne Beale.

Dinner guest Saturday evening of Mr. and Mrs. Willie Craft and family were Mr. and Mrs. Monroe Webb, Mr. and Mrs. William Terry, Mr. and Mrs. Tod Craft and son, Mr. and Mrs. Jim Webb and family, Mr. and Mrs. Marshall Goin and family, Jackie Reed and Frankie McCormack.

Due to the cold zero weather and no heat Sunday the preaching service at Hollywood Church had to be cancelled.

A STANDING-ROOM-ONLY CROWD AGAIN THIS YEAR was on hand for the Concord Elementary School Christmas Show, an annual event held just before the students break for the Christmas and New Year holidays. The show features Christmas skits performed by the different classes at the school. Last week's performances had parents and friends of students at the school packed into the facility's auditorium. (Photo by Jeff Spitzer)

Chestnut Grove news notes

Mrs. Vernard C. Proffitt returned home Saturday from Chippenham Hospital in Richmond where she underwent surgery two weeks ago and is recovering nicely.

Mr. and Mrs. C. Henson Morris were Sunday afternoon visitors of Mrs. Ethel Adams at Charlotte Court House.

Mrs. Alice Senger spent the weekend with Mr. and Mrs. Preston Senger and family in Crewe.

Kathy Morris was honored with a lingerie shower Monday night at the home of Mrs. Lois Gager of Farmville. She received many nice gifts.

Mrs. Marion Coleman and Mrs. Mary Grigg, both of Dillwyn, were Friday afternoon visitors in the home of Mr. and Mrs. W. T. Cook.

Kenneth D. Cook, of Prospect, visited his grandparents, Mr. and Mrs. W. T. Cook, Monday night.

Calvin W. Morris is still a patient in Lynchburg General Hospital and his condition is stable.

Jason and Amy Waycaster, of Farmville, spent Saturday night with their grandparents, Mr. and Mrs. A. N. Morris. Neal Morris visited them Sunday night.

Mrs. Mary Senger, Mrs. T. M. Manis and Mrs. Ellen Beasley visited Patricia Manis at Central Virginia Training Center in Lynchburg Thursday.

Mrs. Mary Weakley, of Appomattox, was a Monday visitor of Mrs. Alice Senger.

Monday visitors in the home of Mr. and Mrs. Kemper M. Beasley, Sr. were Mrs. Mary Bracey, Sue and Myra Bracey, all of Farmville.

Farm program

[Continued from page 2]

enterprises for Southside Virginia and helping farmers of small acreages find supplemental crops are high on the Nottoway priority list.

"Next fall, we'll start a double cropping system using broccoli, spring onions, cauliflower and cabbage," Compton said. "Market demand and development will determine if we try other alternative crops.

"Only 30 acres of the farm are suitable for intensive cultivation, so hay, pasture, and possibly a Christmas tree and loblolly pine project will occupy the other 100 acres.

"The farm, abandoned in 1967, needs plenty of work to make it productive again," Compton said. "We have a lot of land clearing, soil testing, and lime applications ahead of us, but it looks as if we'll put in our first corn crop this spring."

The idea of a teaching farm has been discussed for several years, Compton said. Little came of it until a task force researched the idea and recommended in May that the farm be established in Nottoway County.

The plan formulated quickly as state agencies pooled assets. Virginia Extension develops the educational programs and the Virginia Department of Agriculture helps in the funding and procuring of markets for supplemental farm products.

The State Department of Corrections, which owned the land, provides farm management and labor. The farm is contiguous to the new minimum security prison being built in Nottoway County.

Buildings and water systems owned by Piedmont Hospital, adjacent to the farm, will be made available to the teaching project and classroom instruction will be conducted in Blackstone at the Southern Piedmont Research and Continuing Education Center.

The project also is intended to give the prison inmates training for entry-level agricultural labor.

"Inmates with appropriate backgrounds and interest will be selected for appropriate training," Compton said. "Prisoners will do much of the land preparation, planting and harvesting. This experience should help them in finding employment once they're released."

Virginia residents interested in enrolling in the new program can get additional information at a local Extension office.

Appomattox Republicans plan to meet on Jan. 10

The Appomattox County Republican Party will hold a meeting to welcome newcomers on Jan. 10, 1984 at 7:30 p.m. at Farmers National Bank (Plaza Branch).

Leading the discussion on "grass-roots organizing" will be guest Sandi Riley, state executive director of the Republican Party.

Coffee and refreshments will be served. All who are interested will be welcome.

APS January menu

Appomattox Primary Menu January, 1984

Tues., Jan. 3 - Hot dog on bun, pork and beans, slaw, HAPPY BIRTHDAY CAKE, milk.

Wed., Jan. 4 - Chuck wagon, string beans, home baked roll, butter, apple sauce, milk.

Thurs., Jan. 5 - Hamburger on bun, French fries, peas and carrots, jello, milk.

Fri., Jan. 6 - Fish squares, mixed greens, macaroni and cheese, home baked roll, butter, apple sauce, milk.

Mon., Jan. 9 - Sausage pattie, green peas, baked apples, home baked roll, butter, milk.

Tues., Jan. 140 - Bologna sandwich, creamed potatoes and gravy, string beans, jello, milk.

Wed., Jan. 11 - Meat loaf, tossed salad, mixed fruit, home baked roll, butter, milk.

Thurs., Jan. 12 - Hamburger on bun, potato puffs, mixed vegetables, milk.

Fri., Jan. 13 - Cream of tomato soup, crackers, toasted cheese sandwich, apple sauce, cookie,milk

Mon., Jan. 16 - Hot dog on bun, slaw, baked beans, brownie, milk.

Tues., Jan. 17 - Ham pattie, blackeye peas, baked apples, home baked rolls, butter, jello, milk.

Wed., Jan. 18 - Pizza, tossed salad, green peas, pudding, milk.

Thurs., Jan. 19 - Hamburger on bun, boiled potato, string beans, prunes, milk.

Fri., Jan. 20 - TEACHERS' WORK DAY

Mon., Jan. 23 - Sausage pattie, green peas, home baked roll, butter, apple sauce, milk.

Tues., Jan. 24 - Beefaroni, lima beans, slaw, home baked roll, butter, milk.

Wed., Jan. 25 - TEACHERS' WORK DAY

Thurs., Jan. 26 - Hamburger on bun, potato puffs, steamed cabbage, cookie, milk.

Fri., Jan. 27 - Fish squares, mixed greens, creamed potatoes, home baked roll, butter, milk.

Mon., Jan. 30 - Corn dog, string beans, candied yams, cookie, milk.

Tues., Jan. 31 - Pizza, tossed salad, mixed fruit, milk.

Johnson makes 'A" roll

In the Dec. 14 issue of the **Times-Virginian**, Aretha Johnson was incorrectly listed under the "B" honor roll at Appomattox County High School.

Aretha actually earned a position on the "A" honor roll for the ninth grade at the high school.

Local marine promoted

Marine Lance Cpl. Eldridge W. Allen, Jr., son of Yvonne B. Allen of Route 1, Spout Spring, has been promoted to his present rank while serving at Marine Corps Air Grand Combat Center, Twentynine Palms, Calif.

THE BIGGEST Year-End Clearance ON USED CARS AND TRUCKS

ROCK BOTTOM PRICES!

1983 MERCURY - Lynx S Wagon - Fully Equipped - Local Car

1982 T. Bird - Low Mileage -Fully Equipped

1981 Escort - 3 Dr. Hatch - 4 Speed - A/C - Stereo

1980 Mercury - Zephyr S.W. - Nice Local Car

1980 Monte Carlo - All the options - Sharp

1980 Ford - Model A Reproduction - Like New

1979 Mercury - Gran Marquis - "loaded"

1979 Cougar - XR7 - Fully Equipped

6 - 1978 Models - Granada, T-Bird, Honda, Malibu SW etc.

4 - 77 Cars - Like a nice Plymouth Volare, 2 LTDs II

1976 Plymouth Volare - nice One Owner - Auto. - 318

1981 Chev. - Pickup - 6 Cylinder - Auto. - Low Miles - Extra Nice- One Owner

1980 Chevrolet - Pickup Must See to Appreciate - Loaded w Equipment - 28000 Miles.

1979 Chevrolet - Pickup- One Owner - 41,000 Miles - Auto. -305 Engine - Nice

2 1979 Rancheros — These are Nice!

1979 F100 - 1 Owner - 302 4 Speed - Low Miles - Sharp

2 - 1973 Cheap 4 x 4s Get Ready For Snow

LAWSON FORD, INC.
ROUTE 460 W - APPOMATTOX — Dealer License 2 PHONE 352-8221

Couple are married

The marriage of Mrs. Carol Wilkinson Kammeter of Culpeper to Mr. Thomas Marshall Richardson, of Appomattox, took place Saturday, Nov. 19, 1983, at 4 p.m. in the Culpeper Baptist Church, Culpeper, Virginia.

After a short wedding trip to Williamsburg, Va., and Clemson, S.C. The couple will make their home in Culpeper.

Times-Virginian SOCIAL

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Buy'em Before We Have To Count'em!

HURRY! Dec. 26 to Jan. 7

RCA 13" diagonal

RCA COLOR PORTABLE

- Automatic Color Control and Fleshtone correction.
- Automatic Contrast/color tracking.
- Super AccuFilter black matrix picture tube.
- XtendedLife Chassis
- Automatic Fine Tuning

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RCA BLACK TRIPLE TV

RCA 12" B & W TV

- Low Power Consumption—
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- One-set VHF fine tuning; seldom needs readjusting.

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RCA 19" diagonal

SAY YES TO RCA

YES! BRILLIANT 19" diag. Picture

YES! AUTOMATIC COLOR CONTROL

YES! AUTOMATIC Contrast/Color Tracking

YES! Super AccuFilter Black Matrix Picture Tube

YES! Energy Efficient XtendedLife Chassis

YES! Automatic Fine Tuning (AFT)

$329 FJC423S

RCA 25' diag. ColorTrak Consolette

ChannelLock 17 function DIGITAL REMOTE Control

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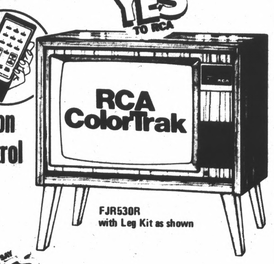

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Ask About our $50 Rebate Offer—Extended thru Jan. 7th, 1984

SEE MANY OTHER YES SPECIALS AT THESE PARTICIPATING DEALERS

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Whirlpool

809 W. CONFEDERATE BLVD. AT 460 WEST NEAR PLAZA
APPOMATTOX 352-7126
CONCORD 993-2414

SEC mails credit checks

Some 13,530 capital credit checks, totaling $100,121.26, were recently mailed to persons who were members of Southside Electric Cooperative and who purchased electric service from the cooperative during the year 1964. The SEC Board of Directors approved the repayment of the 1964 capital credits because 1983 was a successful year for the cooperative.

The concept of a rural electric cooperative is unique in that it is a member-owned organization, and, any margins (profits) that are made during a given year are assigned back to cooperative member-owners. These margins are then paid in cash back to members as the cooperative is able to do so. Margins represent any funds collected by the cooperative that are in excess of the actual cost of the operation of the cooperative.

The capital credit checks that individual SEC members will receive represents, approximately 4.94 percent of the amount of the total electric service bill that each member paid during 1964. This is the first year since 1977 that SEC has been able to make capital credit refunds, and the cooperative hopes to be able to continue making capital credit payments on an annual basis in the future.

Bennett, Holthaus to marry

Miss Grace Elizabeth Bennett

Mr. and Mrs. James Dewey Bennett of Red House announce the engagement of their daughter, Grace Elizabeth of Richmond, to Lowrey Hunter Holthaus of Richmond, son of Dr. and Mrs. Wallace Harold Holthaus of Harrisonburg.

Miss Bennett was graduated from Westhampton College of the University of Richmond, and received her Masters degree from Virginia Commonwealth University. She is a member of Phi Beta Kappa.

Mr. Holthaus was graduated from the University of Richmond and attends the Medical College of Virginia School of Medicine. He is a member of Phi Beta Kappa.

The wedding will take place in June.

Gallimore, Slocum to marry

Phyllis Gallimore

Mr. and Mrs. Claud H. Gallimore of Appomattox, proudly announce the engagement of their daughter, Phyllis, to Peter S. Slocum II of Saffron Walden, England. Miss Gallimore is a 1980 George Wythe High School graduate, and she is a candidate for graduation from the College of William and Mary in 1984. No wedding date has been set.

Good News for Homemakers

A Good New Year project

By SHIRLEY W. WALTON
Extension Agent

Unslightly kitchen cabinets may look as though they have to be refinished. But they may just need a thorough cleaning, and what a good project to start during the early days of the New Year.

Kitchen cabinets are constantly subject to cooking, dishwashing and other activities, so they get dirtier than other cabinets found elsewhere in the home. Grimey stains concentrate around cabinet handles of doors and drawers and are especially unattractive on stained finishes. The longer grease dirt builds up, the more difficult it becomes to remove. Kitchen soils can generally be washed off with a solution of detergent and water if they do not accumulate for too long.

In determining the kind of care required, consideration needs to be given to the type of material or finish of the cabinet. A good way to check whether or not a certain type of treatment will work for your cabinet is to clean the inside of one of the doors. If it cleans nicely, then this may be just the way you should clean the outside of the cabinets.

Wood, the traditional cabinet material, comes in a variety of finishes. There are deep, dark tones, the lighter fruit woods and white. Unpainted wooden cabinets are also available that can be painted or stained accordingly with the kitchen decor.

Laminated plastics or wood grain vinyls are used for cabinets that offer a variety of colors, patterns and texture effects. The finish is scratch resistance and easy to clean. It is very similar to some of our newer paneling products that are on the market now.

All-steel cabinets come in a variety of colors, finishes and those of good quality have a coating of rust preventive material and a baked-on enamel finish.

Regular cleaning will keep any type of kitchen cabinets in good shape. A creamy liquid wax that cleans and waxes helps keep cabinets soil-free. For periodic care of cabinets, washing with a detergent solution may be necessary and an all-purpose household cleaner may also be used. Check your package instructions carefully to be sure that the cleaner can be applied to any type cabinet surface.

Start by wiping the solution over the surface with a cloth. Rinse the cloth in clean water and wring it out. Wipe off the surface thoroughly. Use a clean dry cloth to buff the cabinet dry immediately. This also helps to maintain the luster and prevents streaking. Be sure to use clean water. After your water has gotten soiled, this only causes dirty water to be spread on already dirty cabinets and a great deal of streaking follows. A detergent solution of household cleaner will usually lift stains from painted, laminated or metal surfaces. Wood cabinets may need further treatment, however.

A solvent such as a paint thinner helps to remove deeply embedded grease or wax. The product must be used with care since it is highly flammable. Be certain that the area where you are working is well ventilated and there are no open flames or pilot lights on in the kitchen. Remove drawers and doors and work outdoors as an alternative. Of course, you need warmer weather for that.

Before applying thinner to the cabinets, be sure it will not harm the wood finish. Test an inconspicuous corner of the cabinet or inside of a door by dabbing the thinner on it.

To apply paint thinner, dab it on a clean cloth and vigorous rub it on the cabinet. Turn the cloth over frequently and refold so that the dust and dirt will not be rubbed back into the wood. Change to a clean cloth as soon as the first one is saturated with grime. Rub stained areas with thinner until they look clean. Cabinets that have been treated with paint thinner may look dull. Usually their luster can be restored by applying a coat of furniture wax or polish. Apply the polish sparingly and buff immediately.

Some cabinets may be beyond the cleaning stage and refinishing is necessary, but the time and effort spent in cleaning has not been wasted. Good results in refinishing can only be achieved on clean surfaces. Grease, dirt and wax interfere with the binding of a new finish.

Homemakers, if you have a homemaking question or problem, you may call 352-8244 or write P.O. Box 488, Appomattox, VA 24522. It is always a pleasure to hear from you and to help you.

On behalf of the Appomattox County Extension Staff, I wish to extend my best wishes to you and your families for a joyous 1984. May it be filled with peace, good health and happiness.

HAPPY NEW YEAR and have a good week!

RECIPE OF THE WEEK
Alice Adams' Grand Champion Yeast Rolls

1½ cups milk
¼ cup vegetable shortening
1 package dry yeast
½ cup warm water
5 cups plain flour
1 teaspoon salt
3 tablespoons sugar

Scald milk; add shortening and cool to lukewarm. Dissolve yeast in ½ cup warm water. (If bread is needed in a hurry, use an extra ½ package of yeast.) Sift flour into large bowl, add sugar and salt. Slowly add milk and yeast to flour, mixing with a spoon. (Add more flour or warm water to make a medium soft dough.)

Knead dough for 10 minutes; place in a greased bowl and let rise until double size. Punch down and let rise again. Shape into rolls or loaves. Dip in melted butter. Place on cookie sheet or in pans and let rise until double. Heat oven to 450°. Bake rolls about 10 minutes at 450° and loaves about 20 minutes at 400°.

Dough should be kept warm from the beginning to the end for best results.

Thanks go to Mrs. Adams for sharing this delicious recipe with us.

Lyncag now accepting applications

The Lynchburg Community Action Group, Inc. will begin accepting applications for the Vepco-VNG **Energy Share** program beginning Wednesday, Dec. 28, 1983 from qualifying residents of Appomattox County.

Energy Share is a fuel assistance program to help the needy in the service areas of Vepco and Virginia Natural Gas pay their home energy bills. Funds for **Energy Share** come from voluntary contributions by employees and customers of Vepco and VNG as well as other donors.

Anyone living in Appomattox County who is in danger of losing an important source of energy, who is experiencing unemployment or other personal family crises, and who has exhausted the benefits or does not qualify for the Federal Fuel Assistance program may be a candidate for **Energy Share** help.

Lyn CAG's Appomattox office is located in the town of Appomattox on the corner of Main and Church Streets, next to Appomattox Hardware Store. The hours of applications, Monday through Friday, are: 10 a.m. -noon and 2 p.m. - 4 p.m. Interested citizens of Appomattox County are encouraged to apply at the office or for additional information to call 352-5910. Administrative contact persons is Mrs. Mary Moody, 901 Main Street, Lynchburg, Va., 846-2778.

HAPPY NEW YEAR!
From
Schewels
Schewels will be closed on Sat., Dec. 31 and will re-open on Jan. 2 for BIG January 1st sale.
Lookout For Sale Circular In Your Mail!
SALE HOURS: 9-5 ON JAN. 2nd